

# County of Santa Clara

## Department of Environmental Health

### Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



## OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0208509 - SIZZLER RESTAURANT		<b>Site Address</b> 2910 ABORN SQ, SAN JOSE, CA 95121		<b>Inspection Date</b> 10/20/2022		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>83</b> </div>		
<b>Program</b> PR0307014 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			<b>Owner Name</b> AAA SIZZLE INC		<b>Inspection Time</b> 13:15 - 14:45			
<b>Inspected By</b> HENRY LUU		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> RAY				<b>FSC</b> Barbara Matsumoto 10/20/2022

  

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						S
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X				S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		X			
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods	X						
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed			X				
K23	No rodents, insects, birds, or animals			X	X			

  

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0208509 - SIZZLER RESTAURANT	Site Address 2910 ABORN SQ, SAN JOSE, CA 95121	Inspection Date 10/20/2022
Program PR0307014 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name AAA SIZZLE INC	Inspection Time 13:15 - 14:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** Numerous bags of cooked rice pilaf maintained inside the two-door upright refrigerator by the ware washing corridors measured at 54F. Per employee, items were cooked the day before. [CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool. [COS] Rice pilaf was VC&D.

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** Cooked pork ribs, raw steaks, and raw chicken breast maintained inside drawer refrigerator under the grill measured between 43F to 47F. Ambient temperature of the refrigerator measured at 45F. Upon further investigation, manager discovered that condensers were frozen. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Manager relocated all PHF items inside drawer refrigerator to upright refrigerator to immediately cool. Refrigerator was shut off and hot water was used to melt ice on condenser.

Sliced cantaloupe and honeydew at the salad bar measured at 50F. All other cold PHF items maintained at the salad bar measured below 45F. Per manager, all salad bar items are discarded at the end of service. [CA] PHFs held for dispensing in serving lines and salad bars may be maintained above 41°F, but not above 45°F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period. [COS] Cut melons were voluntarily discarded.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations:** Observed heavy leakage on pipes at the ware washing line. [CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Investigate cause for leakage and repair in an approved manner.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** One dying adult cockroach observed at door jamb near the ware washing area. No other dead or live activity observed. Per manager, pest control services facility once per month. Pest control reports were available for review upon request, however last service report provided was from June 2022. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. [COS] Manager abated cockroach.

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

# OFFICIAL INSPECTION REPORT

Facility FA0208509 - SIZZLER RESTAURANT	Site Address 2910 ABORN SQ, SAN JOSE, CA 95121	Inspection Date 10/20/2022
Program PR0307014 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name AAA SIZZLE INC	Inspection Time 13:15 - 14:45

## Measured Observations

Item	Location	Measurement	Comments
Grilled onions	Three-door upright refrigerator	36.00 Fahrenheit	
Spaghetti noodles	Buffet line	183.00 Fahrenheit	
Deep fried chicken wing	Buffet line	175.00 Fahrenheit	
Diced melons	Walk-in refrigerator	40.00 Fahrenheit	
Sauteed mushrooms	Hot holding unit at cook line	190.00 Fahrenheit	
Cut watermelon	Buffet line	45.00 Fahrenheit	
Raw lobster tail	Three-door upright refrigerator	36.00 Fahrenheit	
Clam chowder	Reheating unit	160.00 Fahrenheit	Reheating still in process
Mac and cheese	Hot holding unit	167.00 Fahrenheit	
Diced hardboiled eggs	Walk-in refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	125.00 Fahrenheit	
Baked potato	Drawer refrigerator	140.00 Fahrenheit	
Chicken noodle soup	Buffet line	173.00 Fahrenheit	
Popcorn shrimp	Cook line under heat lamp	147.00 Fahrenheit	
Taco meat	Buffet line	179.00 Fahrenheit	
Pico de gallo	Buffet line	43.00 Fahrenheit	
Raw steak	Two-door upright refrigerator	41.00 Fahrenheit	
Seafood salad	Walk-in refrigerator	40.00 Fahrenheit	
Sanitizing buckets	Cook line	200.00 PPM	Quaternary ammonia
Cooked pork ribs	Two-door upright refrigerator	40.00 Fahrenheit	
Grilled salmon	Grill	140.00 Fahrenheit	Cooked to customer's request
Potato salad	Buffet line	42.00 Fahrenheit	
Chlorine sanitizer	Mechanical ware wash	50.00 PPM	
Shrimp skewer	Three-door upright refrigerator	30.00 Fahrenheit	

## Overall Comments:

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **11/3/2022**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

### Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Ray Hakim  
Manager  
Signed On: October 20, 2022